

Bangers and Mash with Guinness Onion Gravy

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Ingredients:

- 1 pound of Irish banger sausages (bratwurst would be a good substitute)
- 1/4 cup of Guinness beer
- olive oil for cooking

Mash:

- 3 starchy potatoes, peeled and cut into chunks
- 4 scallions, finely chopped
- 2 tablespoons of unsalted butter
- 1/4 cup of buttermilk
- 2 tablespoons of milk (1/8 cup)
- salt and pepper to season

Gravy:

- 1 tablespoon of unsalted butter
- 1 small onion, sliced
- 1/2 cup of Guinness beer
- 1 (14.5 ounce) can of beef broth
- 1 tablespoon of Worstershire sauce
- 1 1/2 teaspoons of cornstarch
- 1/4 cup of water

Preparation:

Place sausages in a large skillet over medium heat. Pour 1/4 cup of beer into the skillet along with a drizzle of olive oil. Cover, leaving the lid slightly ajar. Cook until beer evaporates. Slowly cook each side of the sausages until brown and crisp and the center is no longer pink.

To make the mash, place potatoes in medium sauce pan and cover with water, enough to cover the potatoes. Cook over medium high to high heat. When the water comes to a boil, season with salt. Let it cook until potatoes are fork tender, about 25-30 minutes. Meanwhile, cook scallions over medium heat with a little bit of olive oil until very slightly brown, about 3-4 minutes. Drain potatoes and add butter, buttermilk, milk, cooked scallions, salt and pepper. Mash until desired consistency. Check for seasoning.

For the gravy, melt butter in a large skillet over medium high heat. Add onion and cook until soften. Pour beer, scrape the bottom of the pan and let it reduce, about 1 minute. Then add beef broth and Worstershire sauce. Mix cornstarch and water together and pour into the skillet. Cook over medium high heat until reduced to desired thickness.

Serve mash on a plate then place bangers on the mash and pour the gravy on top. Optional: garnish with chopped fresh Italian parsley.